

TYN-Y-COED

TAFARN GYMREIG DRADDODIADOL
TRADITIONAL WELSH INN

MAIN MENU

NIBBLES

Breads, balsamic vinegar and infused oil	7.50
(V) Bowl of mixed marinated olives	4.00
Honey mustard glazed pigs in blankets	6.50

STARTERS

(V) Homemade soup of the day served with freshly-baked ciabatta and Welsh butter	7.50
Hoisin shredded duck bon bons served with plum sauce	9.00
Thai salmon fishcakes served with sweet chilli, lime and coriander sauce	9.00
Leek and Welsh rarebit tartlet drizzled with a beetroot glaze	8.00
(V) Homemade onion bhajis served with mango chutney and lime pickle	8.50
(V) Greek style salad: olives, feta cheese, tomato, cucumber, oregano and lemon dressing	7.50
6 deep fried spicy Piri Piri chicken wings	8.50

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF THE TEAM.

MAIN COURSE

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Panko crusted salmon fillet with seasonal greens, garlic roasted new potatoes and a saffron cream sauce	19.00
Welsh beef ragu with tagliatelle pasta and parmesan shavings	18.00
(V) Wild mushroom and spinach tagliatelle pasta tossed with wild mushrooms, sliced portobello mushrooms, and wilted spinach in a rich, cream sauce	16.00
Pan fried chicken supreme with a parmesan rosti potato, seasonal greens and a leek and Snowdonia oak smoked cheddar sauce	18.00
Jones' Butchers of Llanrwst caramelised onion and pork sausages, black pudding mashed potato and seasonal greens with a caramalised onion gravy	17.00
Welsh lamb, leek and mint pie served with peas and triple-cooked chips or mashed potato	18.00
(VE) Homemade lentil cottage pie served with pickled red cabbage	17.00
(V) Greek style salad: olives, feta cheese, tomato, cucumber, oregano and lemon dressing	14.50
12 deep fried spicy Piri Piri chicken wings served with a sour cream & chive dip	16.00



SIDES

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(V) (VE) Side salad	4.00
(V) (VE) Skin-on fries	4.00
Triple-cooked chips	4.50
(V) Add cheese for 1.55	
(V) Black truffle and parmesan fries	6.00
(V) (VE) Onion rings	4.50
(V) Homemade coleslaw	3.50
(V) (VE) Seasonal vegetables	4.50
(V) Mashed potatoes	4.50
(VE) Garlic bread	4.00
(V) Add cheese for 1.55	

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FROM THE GRILL

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Cajun spiced chicken on a toasted brioche bun with guacamole, served with skin-on fries and coleslaw	18.50
Classic local beef burger on a toasted brioche bun, served with skin-on fries and coleslaw	17.50
Tyn-y-Coed special beef burger topped with rashers of streaky bacon and Welsh rarebit on a toasted brioche bun, served with skin-on fries and coleslaw	19.95
Minted local lamb burger on a toasted brioche bun, served with skin-on fries and tzatziki	19.50
(V) (VE) Homemade falafel burger on a bun with lettuce, tomato and red onion, served with skin-on fries and side salad	16.50
Chargrilled local 8oz rump steak, served with side salad and triple-cooked chips	22.00
Chargrilled local 8oz sirloin steak, served with side salad and triple-cooked chips	27.50
Chargrilled local 12oz ribeye steak, served with side salad and triple-cooked chips	33.50





EXTRAS

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(V)Cheese 1.50	(V) Garlic butter 2.95	(V) Blue cheese sauce 2.95
Burger patty 4.95	Streaky bacon 1.95	Peppercorn sauce 2.95

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DESSERTS

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Cheesecake of the day served with vanilla ice cream	8.95
Tyn-y-Coed sticky toffee pudding served with warm toffee sauce and vanilla ice cream	8.95
Double chocolate brownie served with caramel sauce and pistachio ice cream	8.50
Poached pear, cinnamon and almond tart with custard	8.00
(VE) Vegan lemon tart served with lemon sorbet	8.00





ICE CREAM SELECTION

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Three scoops of Mario's ice cream:	6.95

Vanilla
Chocolate fudge
Strawberries and cream
Raspberry ripple
Pistachio
Salted caramel

(VE) Mario's lemon sorbet or raspberry sorbet	6.50

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